
**USDA SPECIFICATION FOR CERTIFICATION OF BEEF CARCASS
QUALITY AND YIELD CHARACTERISTICS OF OFFICIALLY GRADED BEEF**

This specification is for certification by an Agricultural Marketing Service (AMS) agent of U.S. Prime, Choice and Select steer and heifer beef carcasses which (a) are derived from livestock that are USDA AMS Never Ever 3 (NE3) (<http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5066028>), and (b) meet the following set of requirements:

1. Marbling score of:
 - a. LimeSprings Natural Beef, Prime – Full range of marbling allowable in the Prime grade for the corresponding A or B maturity;
 - b. LimeSprings Natural Beef, Choice – Full range of marbling allowable in the Choice grade for the corresponding A or B maturity;
 - c. LimeSprings Natural Beef, Select – Slight 00 to Slight 99 within A maturity only;
2. Lean color, texture, firmness, and skeletal characteristics must meet the requirements for overall A or B maturity in the U.S. grade it qualifies for;
3. Medium or fine marbling texture;
4. No hump exceeding 2 inches in height; and
5. Moderately thick or thicker muscling and tends to be moderately wide and thick in relation to their length.

Items 1 and 2 shall be determined in accordance with the “Official United States Standards for Grades of Carcass Beef.”

Item 3 shall be evaluated using the USDA-AMS-LS-SB-02 Marbling Texture card.

Item 4 shall be measured from a line formed by the extension of the top line (including the fat) and measuring the lean muscle (excluding the fat) perpendicular to that line in the center of the hump.

Item 5, muscle thickness, is evaluated by averaging the thickness of the various parts, considering not only the proportion (%) each part is of the carcass but also the general value of each part. Superior muscle thickness implies a high proportion of meat to bone and a high proportion of the weight of the carcass in the more valuable parts.

CERTIFICATION:

An AMS agent will certify acceptable carcasses. Carcasses to be examined for compliance with the requirements of this specification shall be clearly identified when presented to the AMS agent for certification. Procedures for identification, certification, the removal of preliminary identification marks (or other methods of control) from non-qualifying carcasses, and control of certified carcasses shall be in accordance with established Quality Assessment Division (QAD) procedures.

The costs of all grading and certification services performed by the AMS agent involving examinations, supervision, official documentation, and related services shall be borne by the person, group, or plant requesting the service.

LABELING:

Labeling of LimeSprings Natural Beef products shall be in compliance with Food Safety and Inspection Service regulations and policy guidelines, QAD instructions and Livestock, Poultry, and Seed Program Policy Standardization Procedure 2.